



# **Dorcas Dining Menu**

**Fall/Winter  
2021-2022**



Dear Salem Towne Residents,

The Culinary Services is proud to debut our new, seasonal, 4-week cycle menu that began **Sunday, October 10, 2021**. Thank you so much for your patience and continued support as we strive to serve our community with the best culinary service and food options.

Over the last few months, we have worked to adjust our food inventory that focuses on fresh local products, adapted our cooking techniques to create a healthier, simpler process with more straightforward entrees. We have appreciated your feedback and willingness to share with our team.

The new *Fall/Winter Cycle and Always Available Menu* will feature many new items. For example, Chicken Divan, Trout Almondine, Shrimp Tacos, and Salmon Croquettes. We are also bringing back (due to popular demand) our Carved Ham, Chicken & Dumplings, and Chef's Variety Pizza. We believe our new menu will deliver flavorful selections of locally fresh products for everyone to enjoy.

The *Always Available Menu* will continue to have all the favorites like the Filet Mignon, Seared Salmon, Omelets to order, and the Signature Salads, as well as providing Chef's Specials throughout the week (**please check K-4 Connect for the Daily Special**). Please note, the *Always Available Menu* items are cooked to order and may require a 15 to 20 minutes wait time.

We look forward to hosting you, your family, and friends as we create those special mealtime memories. We all appreciate the honor of handling your hospitality needs.

Warmly,

*Jay Christmas and Amy Pagano*

Jay Christmas  
General Manager of Culinary Services

Amy Pagano  
Vice President of Resident Life and Administrative Services

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# Dining Times

## **Dorcas Dining Room**

### Lunch

Table Service - 12:00 pm ~ 1:30 pm

### Dinner

Table Service - 5:00 pm ~ 7:30 pm

## **Masten Assisted Living Dining Rooms**

Breakfast - 7:30 am ~ 8:30 am

Lunch - 12:00 pm ~ 1:00 pm

Dinner - 5:00 pm ~ 6:30 pm

## **Reservations**

- Dining Reservations for lunch (party of 6 or more) ~ **336-714-3141**
- Dining Reservations for dinner (required) ~ **336-714-314**
- Full Count Reservations can be made through K4 Connect.
  - Full Count Reservations can be made a week in advance and are available for dinner and Sunday lunch.

## **Guests / Reservations**

Please make your regular day-to-day resident reservations by leaving a message with Culinary Services (**336-714-3141 or 336-767-8130 ext. 1258**) or through our online Full Count reservation system.

We only require a reservation for dinner each night in the Dorcas Dining Room and for Sunday Lunch. You do not need to make a reservation for lunch Monday through Friday, unless you plan on having a table with a party of 6 or larger.

## **Meal Delivery**

Residents may have a meal delivered by contacting Culinary Services (**336-714-3141 or 336-767-8130 ext. 1258**). Residents will be charged for delivery, unless we receive a doctors note from our clinic.

## **Menu Disclaimer**

These menus are subject to change based upon availability of products from our suppliers. Due to disruptions in the supply chain, some items may be temporarily unavailable. We will make every effort to substitute items if items are unavailable.

# Always Available Menu

Featured daily during Lunch and Dinner  
*Always Available Menu items are cooked to order.*

*Please allow 15 to 20 minutes to prepare.*

**SALADS & APPETIZERS:** *choice of Ranch, Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, 1000 Island or Honey Mustard Dressing*

**Shrimp Cocktail-** Six jumbo shrimp with cocktail sauce & fresh lemon

**Small House Salad-** lettuce, grape tomatoes, cucumbers, carrots, cheddar cheese

**Salemtowne Signature Salad-** mixed greens with candied pecans, blueberries, strawberries, and blue cheese crumbles drizzled with balsamic or raspberry vinaigrette dressing. Choice of Chicken or Salmon

**Chef Salad-** julienne ham, turkey, cheddar jack cheese, hard-boiled egg, cucumber, and tomato with choice of dressing

**Chicken Salad-** Served with celery & scallions. Plate or Sandwich. Plate Served with fresh fruit

**Southwest Salad-** Diced marinated chicken, eggs, tomatoes, avocado, bacon, corn, black beans, and cheese.

**SANDWICHES:** *served with choice of side*

**Carolina Hot Dog (all beef)** – served with chili, slaw, onions, mustard, and ketchup

**Turkey Club Sandwich** – sliced turkey, bacon, cheddar cheese, lettuce, tomato, and Dijon mayo on toasted wheat or white bread

**Chuck Sirloin Hamburger or Cheeseburger** – 6 oz. burger grilled and served with lettuce, tomato, and mayo on a toasted bun

**Beyond Burger** – with lettuce and tomato on toasted bun

**Hot Pastrami** – Served on Rye with Swiss cheese and Dijon mustard

**Chicken Souvlaki** – Grilled Greek marinated chicken, Tzatziki sauce, lettuce, tomato and red onion in warm Pita

**Griddled Ham & Cheese** – Sliced Ham, Swiss cheese, and Honey mustard on Sourdough

**Grilled Cheese** – Traditional grilled cheese with cheddar, served with pickle chips on Sourdough bread

**Chicken Tenders** – Served with choice of dipping sauce and side

**ENTRÉE'S:** *served a la carte*

**Filet Mignon** – 5oz. hand cut tenderloin, pan seared with Port wine demi-glace, served over whipped potatoes

**Grilled Chicken Breast** – 6oz. boneless, skinless chicken breast

Seared Atlantic Salmon – House cut 6oz. fresh Salmon served with Remoulade

**Residents Choice Omelet** – Build your own omelet with choice of cheese, ham, mushroom, peppers, onions, and spinach. Served with toast.

**SIDE ITEMS:**

French Fries, Sweet Potato Fries, Baked Potato, Baked Sweet Potato, Coleslaw, Whipped Potatoes & Gravy, Broccoli, Fresh Cut Fruit, Peas & Carrots, Spinach, Asparagus.

# Calendar Weeks of the Fall/Winter 2021-22 Seasonal Menu

Salemtowne's goal is to change the seasonal menus two times each year. The calendars below are for illustrative purposes to help you identify which week we are serving.

This seasonal menu begins with Week 1 on **October 10, 2021**.

October 2021							November 2021							December 2021							January 2022											
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S					
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3	4	5	6	7	8	9	7	8	9	10	11	12	13	5	6	7	8	9	10	11	2	3	4	5	6	7	8					
10	11	12	13	14	15	16	14	15	16	17	18	19	20	12	13	14	15	16	17	18	9	10	11	12	13	14	15					
17	18	19	20	21	22	23	21	22	23	24	25	26	27	19	20	21	22	23	24	25	16	17	18	19	20	21	22					
24	25	26	27	28	29	30	28	29	30					26	27	28	29	30	31		23	24	25	26	27	28	29					
31																										30	31					

  

February 2022							March 2022							April 2022							May 2022						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
		1	2	3	4	5			1	2	3	4	5						1	2	1	2	3	4	5	6	7
6	7	8	9	10	11	12	6	7	8	9	10	11	12	3	4	5	6	7	8	9	8	9	10	11	12	13	14
13	14	15	16	17	18	19	13	14	15	16	17	18	19	10	11	12	13	14	15	16	15	16	17	18	19	20	21
20	21	22	23	24	25	26	20	21	22	23	24	25	26	17	18	19	20	21	22	23	22	23	24	25	26	27	28
27	28						27	28	29	30	31			24	25	26	27	28	29	30	29	30	31				

  

June 2022							July 2022							August 2022							September 2022						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
			1	2	3	4					1	2		1	2	3	4	5	6					1	2	3	
5	6	7	8	9	10	11	3	4	5	6	7	8	9	7	8	9	10	11	12	13	4	5	6	7	8	9	10
12	13	14	15	16	17	18	10	11	12	13	14	15	16	14	15	16	17	18	19	20	11	12	13	14	15	16	17
19	20	21	22	23	24	25	17	18	19	20	21	22	23	21	22	23	24	25	26	27	18	19	20	21	22	23	24
26	27	28	29	30			24	25	26	27	28	29	30	28	29	30	31				25	26	27	28	29	30	



	<i>Soup</i>	<i>Salad</i>	<i>Entrées</i>	<i>Sides</i>	<i>Desserts</i>
<b>Sunday</b>	French Onion	House Salad	Prime Rib w/ Au Jus  Herb Roasted Salmon	Au Gratin Potatoes  Roasted Butternut Squash  Creamy Orzo  Asparagus	NY Cheesecake w/ Strawberry Topping
<b>Monday</b>	Tomato Basil	House Salad	Pork Tips w/ Lemon & Capers  Honey Mustard Chicken	Rice Pilaf  Corn Stuffing  Honey Glazed Carrots  Green Beans	French Silk Pie
<b>Tuesday</b>	Vegetable Soup	House Salad	Meatloaf w/ Tomato Gravy  Fried Flounder w/ Tartar Sauce	Whipped Potatoes  Scalloped Tomato  Hush Puppies  Coleslaw	Coconut Cake
<b>Wednesday</b>	Cream of Cauliflower	House Salad	Baked Chicken  Pork Cutlet w/ Tasso Gravy	Roasted Red Potatoes  Spinach Spaetzel  Broccoli & Carrots  Braised Red Cabbage	Pecan Pie
<b>Thursday</b>	Chicken Vegetable	House Salad	Beef Tips & Mushrooms  Chicken Pasta Alfredo	Buttered Rice  Roasted Root Vegetables  Wilted Spinach	Cherry Cobbler
<b>Friday</b>	New England Clam Chowder	House Salad	Baked Trout Almondine  Pork Lo Mein	Saffron Rice  Asian Noodles  Brussels Sprouts  Soy Glazed Bok Choy	Cinnamon Roll Bread Pudding
<b>Saturday</b>	Potato Leek	House Salad	Bratwurst w/ Peppers & Onions  Chicken Divan	Wild Rice Peas &  Carrots Mashed  Potatoes Broccoli	Mixed Berry Cake

	<b>Soup</b>	<b>Salad</b>	<b>Entrées</b>	<b>Sides</b>	<b>Desserts</b>
<b>Sunday</b>	Sweet Potato Bisque	House Salad	Roasted Turkey & Sage Gravy Baked Ham	Bread Dressing Country Style Green Beans Roasted Heirloom Carrots Creamed Spinach	Chocolate Turtle Cheesecake
<b>Monday</b>	Vegetable Soup	House Salad	Chicken Marsala Spaghetti & Meatballs	Buttered Noodles Zucchini w/ Red pepper Broccoli w/ Lemon	Lemon Meringue Pie
<b>Tuesday</b>	Spinach, Tomato & Wild Rice	House Salad	Chopped Sirloin w/ Onion Gravy Cider Brined Pork Loin w/ Maple Bacon Chutney	Roasted Sweet Potatoes Lemon pepper Asparagus Baked Apples	Orange Creamsicle Cake
<b>Wednesday</b>	Creamy Tortellini Vegetable Soup	House Salad	Herb Baked Flounder Swedish Meatballs	Rice Pilaf Peas & Pearls Swiss Chard	Coffee Crumb Cake
<b>Thursday</b>	Vegetable Minestrone	House Salad	Shepherd's Pie Herb Roasted Cornish Hen	Wild Rice Green Beans Cauliflower Gratin	Chocolate Chess Pie
<b>Friday</b>	New England Clam Chowder Vegetable Soup	House Salad	Chicken & Dumplings Shrimp Scampi	Tortellini Alfredo Zucchini & Peppers Succotash	Banana Pudding
<b>Saturday</b>	Baked Potato Soup	House Salad	Salmon Croquette Pizza	Potato Wedges Turnip Greens Fried Okra	Peach Cobbler

	<i>Soup</i>	<i>Salad</i>	<i>Entrées</i>	<i>Sides</i>	<i>Desserts</i>
<b>Sunday</b>	Baked Potato Soup	House Salad	Prime Rib w/ Au Jus Fried Chicken	Whipped Potatoes Asparagus Broccoli & Carrots	Lemon Pound Cake
<b>Monday</b>	Cream of Chicken	House Salad	Blackened Catfish Beef Tips	Buttered Rice California Blend Italian Green Beans	Chocolate Bundt Cake
<b>Tuesday</b>	Beef & Barley	House Salad	Pork Tenderloin w/ BBQ Sauce Grilled Salmon w/ Lemon-Thyme Cream	Smoked Gouda Grits Whipped Butternut Squash Creamed Spinach	Peanut Butter Pie
<b>Wednesday</b>	White Bean & Rosemary	House Salad	Baked Chicken Beef Stroganoff	Egg Noodles Roasted Beets Peas & Mushrooms	Pumpkin Cheesecake
<b>Thursday</b>	Chicken Tortilla Soup	House Salad	Chicken Enchilada Shrimp Tacos	Red Rice Corn O'Brien Broccoli	Apple Cobbler
<b>Friday</b>	New England Clam Chowder	House Salad	Fried Shrimp Pork Ribs	Mac & Cheese Collard Greens Stewed Okra & Tomatoes	Key Lime Pie
<b>Saturday</b>	Butternut Squash & Apple	House Salad	Lasagna Chicken Parmesan	Tortellini Alfredo Buttered Lima Beans Scalloped Tomatoes	German Chocolate Cake

	<i>Soup</i>	<i>Salad</i>	<i>Entrées</i>	<i>Sides</i>	<i>Desserts</i>
<b>Sunday</b>	Cream of Broccoli	House Salad	Carved Top Round of Beef Flounder Florentine	Parmesan Potato Gratin Balsamic Brussels Sprouts Squash & Carrot Medley Tomato Provencal	Caramel Cheesecake
<b>Monday</b>	Vegetable Soup	House Salad	Moravian Chicken Pie Pork Tenderloin w/ Lemon Caper Sauce	Orzo Rice Pilaf Asparagus Green Beans & Tomatoes Sugar Snap Peas	Lemon Chess Pie
<b>Tuesday</b>	Corn & Ham Chowder	House Salad	Roasted French Cut Chicken w/ Honey Thyme Jus Shrimp & Grits	Roasted Red Potatoes Kale & Carrots Glazed Parsnips Monaco Blend Vegetables	Carrot Cake
<b>Wednesday</b>	Brunswick Stew	House Salad	Country Style Steak BB Haddock	Mashed Potatoes Coleslaw Collard Greens Broccoli & Cheese	Blueberry-Maple Bread Pudding
<b>Thursday</b>	Chicken Noodle	House Salad	Turkey Tetrazzini Carved Ham w/ Raisin Sauce	Sweet Potato Casserole Corn Pudding Green Beans Zucchini & Tomatoes	Pecan Pie
<b>Friday</b>	Clam Chowder	House Salad	Beef Pot Roast Smothered Pork Chop	Rice Pilaf Roasted Carrots Wilted Spinach Stewed Apples	Apple Pie
<b>Saturday</b>	White Bean, Sausage & Kale	House Salad	Baked Ziti w/ Italian Sausage Lemon-Rosemary Chicken Quarters	Roasted Potatoes Peas & Carrots Roasted Acorn Squash Fried Squash	Chocolate Overload Cake



***The Moravian Blessing***  
*(Reprinted from the Moravian Daily  
Text)*

***Come, Lord Jesus, our Guest to  
be, And bless these gifts bestowed  
by thee. Bless our dear ones  
everywhere  
And keep them in thy loving care.***

***Be present at our table, Lord;  
Be here and everywhere adored;  
From thine all-bounteous hand our  
food May we receive with gratitude.***